

VOODOO COCKTAILS

PASSION FRUIT BUBBLE 13

Bacardi silver rum, gold rum, passion fruit syrup, triple sec, lime juice, presented with smoking bubble

D'USSE PARTY PUNCH 14

D'usse VSOP, amaretto, orange juice, pineapple, lime juice, grenadine

AMELIA 12

Absolute vodka, St Germain, blackberry puree, lemon juice, syrup, garnished with thyme

PENICILLIN 13

Toki whiskey, lemon juice, ginger honey syrup, splash Hennessy VS, garnished with candied ginger

SPRING FLING 12

Ketel One Cucumber, pineapple juice, lime juice, agave

ISLAND MARGARITA 12

Coconut tequila, triple sec, lime juice, sour mix

BLOOD ORANGE SPARKLER 12

Ketel one peach and blood orange, ketel one vodka, blood orange syrup, orange juice, lime juice & triple sec

STRANGER PUNCH 12

Brandy, coconut rum, clarified coconut milk, pineapple juice, lemon juice

HOCUS POCUS (MOCKTAIL) 7

Grenadine, lemon juice, simple syrup, seltzer, topped with butterfly pea tea

ADULT CAPRISUN

NEW AMBER ELIXIR 16

Dusse, cherry syrup, pomegranate juice, lime juice

EL DIABLO 12

Tequila, black raspberry liqueur, lime juice & ginger beer

MULES IN POUCH 12

Vodka, lime juice & ginger beer

FROZEN VOODOO JUICE 12

5 BOTTLES OF RUM!

Coconut, citrus, pineapple, banana, and dark rums blended with orange, pineapple and cranberry juices.

Wine TOGETHER

RED WINE

10 glass / 34 bottle

Carbernet Sauvignon, California

Rich palate of dark fruit flavors, with subtle hints of caramel and cocoa

Merlot, Columbia Valley

Lush concentrations of black cherry and plum

Pinot Noir, Napa Valley

Elegant aromas of black cherry, sweet plum, cocoa

WHITE WINE

10 glass / 34 bottle

Pinot Grigio, Italy

Old aroma of exotic fruit, almond and vanilla

Chardonnay, Columbia Valley

Pleasant and refreshing with nice varietal grapefruits character and good structure

Sauvignon Blanc, Marlborough

Flavors of meyer lemons and key limes integrate with hints of grapefruit, gooseberry and citrus

Sparkling Rosé, Campo Viejo Spain

Pleasant and powerful on the nose with a strong presence of ripe red berries, has a rounded, pleasant feel in mouth

Rosé, Columbia Valley

A sweeter rosé, leaving your palate full of berry and citric flavors

NEW PLEASE ASK THE SERVER FOR SEASONAL BEER SELECTION

DRAFT (12 OZ) 7

BEER TOWER (Draft only) 24

Voodoo Ranger IPA / Blue Moon
Samuel Adams Seasonal / Modelo
Stella Artois / Montauk Wave Chaser

BOTTLE BEER 6

Presidente / Corona / Modelo Negra



SODA 2

JUICE Cranberry / Orange / Pineapple 4



Welcome to Voodoo Crab, a dynamic restaurant where Cajun seafood and craft cocktails unite. Indulge in our tantalizing menu, showcasing flavorful crab legs, succulent shrimp, and zesty crawfish. Sip on handcrafted cocktails that perfectly complement the bold flavors. Discover a vibrant dining experience at Voodoo Crab, where flavor and excitement collide.

www.VoodooCrab.com

ROCKVILLE CENTRE

9 S Village Ave,
Rockville Centre, NY 11570

MASSAPEQUA

997 Carmans Rd,
Massapequa, NY 11758

CENTEREACH

1759 Middle Country Rd,
Center each, NY 11720

NORTH BABYLON

1156 Deer Park Ave
North Babylon, NY 11703

RAW BAR

* OYSTER	15 (6PCS)
SHRIMP COCKTAIL	13 (6PCS)
* LITTLENECK CLAMS	13 (6PCS)

*Consuming raw or uncooked meat, seafood may increase risk of illness.

SOUP / SALAD

GARDEN SALAD	6
NEW ENGLAND CLAM CHOWDER with bacon	6



THE BOIL

Comes with corn & potatoes



STEP 1

SELECT YOUR SEAFOOD

Tiger Shrimp wild caught, headless, shell-off	18 / ½ lb (8pcs)
Shrimp (head-on)	12 / ½ lb (6pcs)
Shrimp (head-off)	16 / ½ lb (10pcs)
Crawfish	9 / ½ lb (8*pcs)
Green Mussels	10 / ½ lb (8pcs)
Black Mussels	10 / ½ lb (12*pcs)
Manila Clams	9 / ½ lb (12pcs)
Snow Crab Legs	20 / ½ lb (5 legs)
Calamari	10 / ½ lb
Whole Lobster	MP

STEP 2

YOUR CHOICE OF SAUCE

Plain • Juicy Cajun • Garlic Butter • Lemon Pepper • Old Bay Sauce • Voodoo Experience (mixture of all)
SPICY LEVEL - No Spicy / Mild / Medium / Fire (with peanut)

STEP 3

OPTIONAL ADD-ONS

Sweet Corn (4pcs)	4
Andouille Sausage (½lb)	5
Potatoes (4pcs)	3
Spaghetti Noodles	4

APPETIZERS

VOODOO WINGS	14 (6PCS) 23 (12PCS)
Fried Wings, select a special sauce. Honey Sesame Garlic & Spicy Cajun (dry) & Buffalo	
POPCORN SHRIMP	12
Crispy shrimp tempura served with voodoo sauce	
CRISPY RISOTTO BALL	7
Panko & parmesan cheese	
CRISPY CALAMARI	12
Served with salsa	
KOBE SLIDERS	11
Onion, tomato, cheese, and spicy mayo sauce	
CHAR-BROILED OYSTERS	19 (6PCS)
Broiled in homemade Louisiana cajun sauce	
BAKED CLAMS	12 (6PCS) 23 (12PCS)
Panko crusted, remoulade, and bacon	
FRIED FISH BASKET W. CAJUN POTATO WEDGES	12
Crispy flounder served with voodoo sauce and tartar sauce	
WHITE WINE MUSSELS	14
White wine garlic sauce and French baguette	
SOFT SHELL CRAB	12
Cajun seasons served with cajun fries	
LOUISIANA'S CRAB CAKE	16
Egg washed, panko, avocado, corn, burrata cheese, served with arugula and mango chili sauce	
BBQ PULLED PORK SLIDERS (2)	11

PASTA & FRIED RICE

PASTA JAMBALAYA MUST TRY	19
Shrimp, crawfish meat, andouille sausage, onion, garlic in cajun sauce	
GUMBO NEW	20
Shrimp, sausage, tomato, peppers, & okra	
VEGETABLE FRIED RICE	8
SHRIMP OR CHICKEN FRIED RICE	11
CRAB MEAT FRIED RICE	15
GARLIC NOODLES	6
*\$6 to add grilled chicken	

Chef Special ENTREES

GRILLED LOBSTER RISOTTO	MP
Baked Canadian lobster, creamy black risotto, steamed broccoli & snow peas	
GRILLED SALMON	28
Mashed potatoes, mesclun green, and balsamic teriyaki sauce	
BLACKENED CATFISH	25
Served with collard green	
PAN SEARED BRANZINO	25
Served with white balsamic vinaigrette, mushroom and fresh arugula	
BBQ RIBS	24 (HALF RACK) 44 (FULL RACK)
Spice rubbed, served with corn salad	
MARINATED KOREAN STYLE RIBEYE STEAK	33
Marinated with a sweet soy, sesame, garlic, onions and grilled to perfection, served with a side of broccolini	
TOMAHAWK STEAK W. GRILLED VEGETABLE	92
Perfectly marbled and generously flavored bone-in cut	

SIDE ORDER

SWEET CORN ON THE COB	6	CAJUN POTATO WEDGES	6
BROCCOLINI NEW	8	WAFFLE FRIES	7
ANDOUILLE SAUSAGE	6	MAC AND CHEESE	7
COLLARD GREENS	6	MASHED POTATO	6

DESSERT

Sweet Ending

BOURBON BREAD PUDDING	10	VOODOO CRACK PIE NEW	10
CRÈME BRÛLÉE	8	GOURMET ICE CREAM	5
CHOCOLATE MOLTEN LAVA CAKE	9	COFFEE	3.5
Served with vanilla ice cream			

*A gratuity of 18% will be applied to parties of 6 or more. Please notify staffs of any food allergies

GREAT taste

Bon appetit!